Amendments to the specification:

Please substitute the indicated numbered paragraphs for the same-numbered paragraphs in the application.

[0032] With attention to FIGS. 1 and 2, a rotatable, curved downspout 10 is used to drain oil into a filter pan as will be subsequently explained. In the raised horizontal position shown in FIG. 2 the filter pan (not shown) can be rolled out from beneath the fryer for cleaning or disposal of waste oil. The downspout 10 in FIG. 2 is shown rotated to an extreme up position to allow downspout removal to clear a blockage. Downspout 10 is slidably mounted on conduit 11 to facilitate this removal, manually, without tools. In order to rotate the downspout 10, a handle 12 is provided as are a pair of opposed clips 14 which are intended to engage the polishing tube 16 when the downspout 10 is in the lower position of FIG. 1. Retainer clips 14 disengage from tube 16 when the downspout is rotated ~~or switched~~ to the position of FIG. 2 so that the downspout 10 can be removed to clear a blockage.

[0033] With attention to FIGS. 3-5, the filter pan 18 has an oil return pipe 19 which slidably engages a coupling 22 shown in FIGS. 1 and 2. Coupling 22 then is mounted at the end of the pipe ~~(not shown)~~ 43 which is controlled by a pump ~~(not shown)~~ 47 and filtered oil is returned through the pipe 19 and the remote pump to the cooking tank 123. See FIG. 10. Coupling 22 is a floating member not fixed to the chassis of the fryer for flexibility. An inline filter 24 is provided in the return pipe 19 and it is maintained within the pipe 19 by a threaded knob 26 so that it can be manually removed as shown in FIG. 4, periodically, for cleaning. The return pipe 20 is also supported by a U-shaped guide bracket 28. Return pipe 20 is slidably received in the U-shaped bracket 28 so that the pipe 20 can rise and fall as the filter is used, as will be subsequently explained.

[0040] In embodiments of the present invention, however, the polish tube 16 is preferably submerged within the oil to be filtered in the filter pan. When it is desired to polish, handle 17 is used to operate a by pass valve 21 to tank the return so that oil is pumped in a closed circuit from the filter pan through conduit 20, and returned directly to the filter pan through the polishing tube 16. When it is desired to return to cooking operation the handle 17 is then deactivated so that the oil from conduit 20 is returned directly to the tank without recycling further. Handle 17 thus acts ~~as a manual switch~~ to operate the by pass valve 21. Polishing according to this process twice daily for about one half hour has been found to dramatically lengthen the cooking time on a batch of oil.